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# HOME CANNING

## Tomatoes

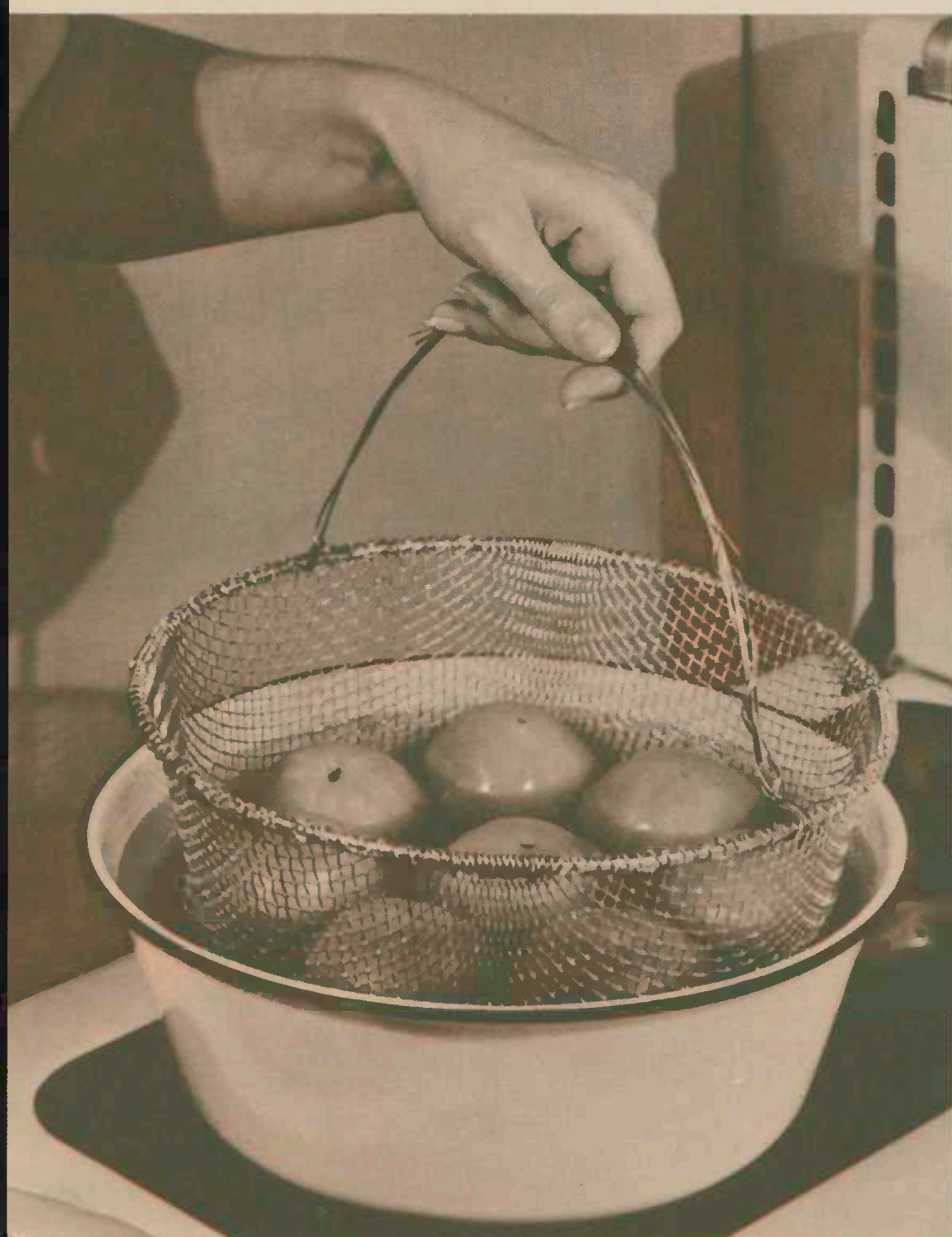
### SELECTION AND PREPARATION

- Choose fresh, firm, ripe tomatoes.
- Watch out for decay ....one bad spot may spoil a whole batch.



- Wash thoroughly

- Dip in scalding hot water then in cold ....for easy peeling.



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